

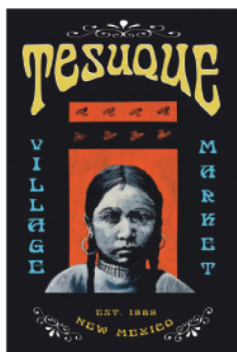


Lunch



chicken & turkey are
roasted in-house

☆ Kid Picks



Dinner

all of our chicken, beef & pork
are either all natural or organic
eggs are all natural

Starters



- Chips with roasted salsa or salsa asada \$9 or both \$12
- Chile con Queso \$10
- ☆ Zuke's Baked Mac & Cheese \$12 add green chile \$1 add bacon \$2
- Fresh Guacamole with chips \$13 with salsa \$15
- TVM Chile Cheese Fries topped with cheese & red or green chile \$13
- Smokey Black Bean Quesadilla with roasted corn relish \$15
- Tatonka Wings buffalo wings with blue cheese dressing & celery sticks \$16
- ☆ Chicken Strips served with honey mustard or BBQ sauce \$15
- ☆ Cheesey Quesadillas with cheddar, add chicken, beef, or shrimp \$12/\$13/\$15/\$16
- TVM Nachos chips, refried beans, fresh jalapenos, salsa, cheese & sour cream \$14
- add chicken or ground beef \$4
- ☆ Cheese Sliders three mini cheeseburgers \$12 add red & green chile \$13



Soups & Salads

- TVM's Famous Tortilla Soup served with cotija cheese, sour cream, pico de gallo & tortilla strips \$13
- Green Chile Stew pork shoulder, green chile, potatoes, carrots & cheese served with a flour tortilla \$15
- Posole braised pork, posole & red chile served with a flour tortilla \$15
- Green Chile Chicken Posole \$17
- Texas Chili topped with cheese and onions, served with a toasted slice of green chile cheese bread \$17
- Hacked Chicken Salad rotisserie chicken, romaine & arugula with Dijon vinaigrette \$19
- Caesar Salad romaine, homemade croutons & parmesan cheese tossed with Caesar dressing \$14
- add anchovies \$3
- Garden Salad mixed greens with cucumber & tomatoes \$12
- Southwestern Salad mixed greens with roasted corn, black beans & scallions, topped with cotija cheese, tortilla strips & chipotle dressing \$15
- Classic Cobb Salad \$20
- Arugula salad \$15 with chicken \$19 steak \$26 shrimp \$21
- add any of these items to our salads: grilled chicken \$7 • grilled salmon fillet \$11 • steak \$13
- Salad Dressings: Caesar, Ranch, Blue Cheese, Dijon Vinaigrette, Honey Mustard, Chipotle or Oil & Vinegar

Deli and Grill

- served with french fries or chips • Sweet potato fries add \$2 • On green chile cheese bread \$2

- Pastrami organic from Niman Ranch on rye with a pickle \$21
- BLT the classic, on toasted sourdough with mayo \$16
- Tuna Salad with fresh dill, capers, lettuce & tomatoes on toasted whole wheat \$15
- Tarragon Chicken Salad with lettuce & tomatoes on toasted whole wheat \$16
- Tesuque Club turkey, ham, bacon, green chile, gruyere, lettuce & tomato on toasted sourdough \$20
- The Vegetarian grilled, marinated portobellos, zucchini, onions, roasted red peppers, mozzarella & arugula on baguette \$16
- Tuna Melt open faced with sliced tomatoes & melted provolone on whole wheat \$15
- ☆ Classic Grilled Cheese \$11 add ham or bacon \$5, add tomato or green chile \$1
- Reuben organic Niman Ranch corned beef \$21
- Patty Melt served with swiss, grilled onions & chile strips on rye \$17
- Homemade Black Bean Veggie Burger \$14 add cheese \$2 add avocado \$4



Half Pound Burger \$14 • All Natural Beef Hotdog \$12
 toppings: cheese \$2 mushrooms \$1 guacamole \$4 bacon \$5
 green chile strips \$2 avocado \$4 grilled onions \$1 habaneros \$1 fried egg \$3

Steak Sandwich all natural beef with grilled onions, gruyere & arugula on baguette \$20
 Smoked Beef Brisket with chile strips, provolone & smothered in BBQ sauce on a bun \$17



The following items are served with rice or fries and your choice of seasonal veggies.

New York Strip Steak grilled \$45
 Pork Chop grilled or smothered in cheese and green chile \$34 / \$36

Market Classics

Huevos Rancheros two eggs any style in corn tortillas topped with cheese, red or green chile,
 & served with pinto beans & rice or fries \$16
 Piñon Encrusted Salmon served with red chile-honey glaze & fresh vegetables or plain grilled \$32
 Tamales two homemade tamales, any combo of chicken, pork or vegetable, smothered in green or
 red chile & melted cheese \$20
 Half Rotisserie Chicken served with tequila-lime rice & seasonal vegetables \$24
 Fish Tacos grilled wild white fish in corn tortillas with cilantro crema \$22
 Tomatillo Shrimp Enchilada grilled shrimp in tomatillo salsa in corn tortillas \$22
 Fajitas spicy Tecate marinade with sautéed peppers & onions served with warm flour tortillas,
 sour cream & salsa chicken \$21 Steak \$22 Portobello Mushrooms \$20
 Chile Relleno roasted poblano pepper on a bed of red or green chile, stuffed with either
 roasted corn, sautéed mushrooms & piñon nuts or chorizo & mushroom \$20
 Frito Pie corn chips, ground beef, chicken, pinto beans or texas chili topped with cheese, red or green chile
 beef \$16 vegetarian \$13
 Taco Truck Tacos served with pico de gallo, avocado, and fresh jalapenos steak or shrimp \$20 / \$17
 chicken, carne adovada, shredded beef, ground beef, or pork ranchero \$16
 Tres Beans pinto beans with green chile and cheese topped with two eggs any style \$14
 Aguacate with Huevos avocado with black beans and two eggs any style \$17



New Mexican

The following entrees are served with tequila lime rice & pinto beans, along with
 your choice of chile & vegetarian or meat options.



Burrito	Tacos	Enchiladas
cheese, pinto beans, or refried beans \$14	chicken, ground beef, pork ranchero \$15	
carne adovada or shredded beef \$16	steak or shrimp \$20 / \$17	
Market Special: chicken & chorizo \$17		

Combo: 1 tamale, 1 enchilada, 1 taco (no steak) \$19

Sides calabacitas, grilled asparagus, sauteed spinach, or steamed broccoli \$6 • side salad \$5 • french fries \$6
 homemade tamale veggie \$5 chicken or pork \$6 • taco \$5 • chile con queso \$5
 habaneros & lime juice \$2 • substitute sweet potato fries for extra \$2 • red or green chile \$3



Wood Fired Brick Oven Pizza served after 4pm

We use authentic Italian Double O flour, San Marzano tomatoes & fresh whole milk mozzarella on all of our pizzas.

16" Margarita Pizza fresh mozzarella, tomato sauce & basil \$19

\$3 Toppings

sausage • pepperoni • sopresatta • mushrooms • green chile • fresh or pickled jalapeños
 peppers • onions • fresh tomatoes • garlic • spinach • arugula • pineapple • roasted red peppers

\$4 Toppings

shrimp • prosciutto • feta cheese • goat cheese • sun dried tomatoes • bacon • anchovies • chorizo

due to limited capacity in our handmade wood burning oven, pizzas may take longer
 than usual during peak dinner hours



\$15 corkage fee for wines purchased in our market
 Breakfast served Monday - Friday 9 - 11:30am, Saturday & Sunday 9 - 2pm
 Lunch & Dinner served Monday - Sunday 11:30am - close
 20% Gratuity will be added to parties of 6 or more No separate checks please